



Congress of the United States
House of Representatives
Washington, DC 20515

ICE AURORA CONTRACT DETENTION CENTER ACCOUNTABILITY REPORT ELECTRONIC REQUEST

Date: 14 July 2021
DAY MONTH YEAR

Requested by: Kevin Vargas, Community Media and Constituent Liaison
NAME POSITION

Transmitted by: ICE Denver Field Office Executive Review Unit
NAME POSITION

Were electronic files sent?

YES ☒

NO ☐

How many people are currently being cohorted/quarantined due to sickness?

Number of people currently cohorted/quarantined due to sickness:

1

FORMAL COUNTS: 2.8 V. A.

How many people were most recently formally counted in this facility?

Number of people most recently formally counted in the facility:

856

How many people formally counted in this facility describe themselves as the following gender?

Female:

Male:

Nonbinary:

Prefer not to say:



How many people formally counted in this facility describe themselves as transgender?

Number of people that describe themselves as transgender:

How many people have been brought into the facility this week?

Number of people brought into the facility this week:

How many people have left the facility this week?

Number of people who left the facility this week:

How many people and where did those who left the facility go?

Released into community:

Formally removed from the United States:

Moved to other facility:

Other _____:

How many people are currently being housed in the Annex?

Number of people who are being housed in the Annex:

Female:

Male:

COVID-19 CONFIRMED CASES*:

	This week :	Total to date since March 30, 2020:
Positive Tests in GEO Facility:	<input type="text" value="11"/>	<input type="text" value="558"/>
ICE Detainees under COVID monitoring:	<input type="text" value="1"/>	<input type="text" value="391"/>
ICE Employees:	<input type="text" value="0"/>	<input type="text" value="2"/>
GEO Employees:	<input type="text" value="0"/>	<input type="text" value="129"/>

DOCUMENTS RECEIVED:

*See Supplemental Notes

Daily Kitchen Opening and Closing Checklists

RECEIVED ☒

NOT RECEIVED ☐

Daily Foods Production Service Records

RECEIVED ☒

NOT RECEIVED ☐

Temperature Logs

RECEIVED ☒

NOT RECEIVED ☐

Law and Leisure Library Logs

RECEIVED ☒

NOT RECEIVED ☐

Medical Staffing Update

RECEIVED ☒

NOT RECEIVED ☐

*All reports concerning infectious disease are confirmed with the Tri-County Health Department and/or the Aurora Fire Department

SUPPLEMENTAL NOTES:

Request for information made on July 12, 2021. All population numbers current as of July 16, 2021.

KITCHEN DOCUMENTS:

Opening/Closing Checklists and Menu provided, see attached documents.

MEDICAL:

Johnny Choate, Facility Administrator, provided the following weekly update on medical staffing which is current as of July 16, 2021:

- 1- Health Services Administrator
- 2- PA's
- 1- Medical Doctor
- 14 - RNs
- 8 – LPNs
- 2- Psychologist
- 1- Licensed Clinical Social Worker
- 4- Medical Records Clerks
- 1- X-ray Technician
- 4- Telepsychiatrists
- 2- Dentists (part-time; 40 hours/week total)
- 1- Dental Assistant

TEMPERATURE CHECKS:

Logs provided; see attached documents.

LAW LIBRARY:

Logs provided for July 5, 2021- July 10, 2021 but not attached as they contain personally identifiable information. Logs record law library usage by dorm, which ranged from two to five detainees visiting the law library at each provided opportunity. Logs indicate that dorms that did not use the library were either new intake dorms, on restriction, or detainees were offered time in the library and refused.

COVID-19 UPDATES:

Aurora Fire Department received an update from the GEO Facility Administrator related to COVID-19. They informed us that they have zero (0) positive cases for ICE staff, and zero (0) positive cases amongst the GEO staff. They have also reported eleven (11) positive case this week amongst the ICE detainees, and zero (0) cases amongst USMS detainees.

Official COVID-19 statistics for ICE facilities is provided via ICE.gov. The numbers in this report are accurate as of July 19, 2021.

Statistics for Total Individuals Housed in GEO Facility and GEO Staff verified via the Aurora Fire Department and is current as of July 16, 2021.

Congressman Crow's office confirms with TCHD and AFD about new COVID-19 positive cases.

ADULT CYCLE MENUS

These menus are proprietary and intended solely for the use of GEO Group Facilities.
Dissemination, forwarding or copying of these menus are strictly prohibited.

MENU DATE:	5/15/2021		CYCLE 1	WEEK-AT-A-GLANCE
	BREAKFAST	LUNCH		DINNER
MONDAY	Dry Cereal Scrambled Eggs Diced Potatoes Tortilla Salsa Sugar Coffee Milk 2 %	Chicken Leg Quarter Cream Gravy Whipped Potatoes Carrots & Peas Pinto Beans Fruit Cobbler Dinner Roll Margarine Fortified Sugar Free Tea		Fideo w/ Meat Sauce Green Beans Tossed Salad Dressing Garlic Bread Fruit Fortified Sugar Free Beverage
TUESDAY	Dry Cereal French Toast Syrup Breakfast Sausage Margarine Sugar Coffee Milk 2 %	Stir-Fry Mixed Vegetables Rice Tossed Salad Dressing Dinner Roll Margarine Fortified Sugar Free Tea		T-Ham Macaroni Cheese Casserole Beans Cabbage Cornbread Margarine Brownie Fortified Sugar Free Beverage
WEDNESDAY	Farina Coffee Cake Breakfast Sausage Fruit Margarine Sugar Coffee Milk 2 %	Beef and Bean Burrito Spanish Rice Hominy Salsa Cheese Cornbread / Margarine Tossed Salad / Dressing Fortified Sugar Free Tea		Polish Sausage Refried Beans Grilled Potatoes Salsa Tortilla Peaches Fortified Sugar Free Beverage
THURSDAY	Cream of Rice Pancakes Syrup T-Ham, Sliced Margarine Sugar Coffee Milk 2 %	Fajita w/ Tortilla Grilled Onions & Bell Pepper Spanish Rice Refried Beans Salsa Garden Salad/Dressing White Cake / Iced Fortified Sugar Free Tea		Chicken Patty Green Beans Corn Potatoes Margarine Roll Fortified Sugar Free Beverage
FRIDAY	Oatmeal Scrambled Eggs Cream Gravy Biscuit Margarine Sugar Coffee Milk 2 %	Taco Meat Corn Pinto Beans Salsa Shredded Lettuce Shredded Cheese Tortillas Fortified Sugar Free Tea		Tuna Salad Potato Wedges Mixed Vegetables Shredded Lettuce / Dressing Bread Ketchup Yellow Cake Fortified Sugar Free Beverage
SATURDAY	Dry Cereal Fried Eggs Bread / Margarine Fruit Jelly Sugar Coffee Milk 2 %	Chicken Salad Vegetarian Beans Corn Salad Lettuce Bread Pineapple Cake Fortified Sugar Free Tea		Salisbury Steak w/ Gravy Rice Greens Salad w/ Dressing Cornbread Margarine Fortified Sugar Free Beverage
SUNDAY	Oatmeal Scrambled Eggs Creamed Meat Gravy Diced Potatoes Biscuit Margarine Sugar Coffee Milk 2 %	Turkey Ham, Sliced Potato Salad Coleslaw Lettuce Onion Slice Bread Salad Dressing Mustard Fortified Sugar Free Tea		Beef and Bean Burrito Spanish Rice Refried Beans Salsa Lettuce Dressing Cheese Cake Fortified Sugar Free Beverage

SUBSTITUTIONS OF EQUAL VALUE MAY BE MADE AS NEEDED BY THE FOOD SERVICE MANAGER

Signature on file / 811291
Corporate Manager Food Service Menu Systems/Dietitian





FOOD SERVICE
UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 07/05/21

Time: 0402 AM Time: 1400 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
Workers reported to work, no open sores		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	
no skin infections		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	
no diarrhea		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	
Kitchen is in good general appearance		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	
All kitchen equipment operational & clean		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	
All tools and sharps inventoried		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	
All areas secure, lights out, exits locked		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	
DISH MACHINE	Temperature		Wash 150+		Rinse 180+
Temperature according to manufacturer's specifications	Breakfast		<u>155</u>		<u>186</u>
and chemical agent used in Final Rinse	Lunch		<u>150</u>		<u>188</u>
	Dinner		<u>157</u>		<u>185</u>
POT and PAN SINK	Temperature		Wash 110 °F+		Rinse 110 °F+
Final Rinse Temps determined by chemical agent used	Breakfast		<u>149</u>		<u>149</u>
	Lunch		<u>110</u>		<u>112</u>
	Dinner		<u>111</u>		<u>143</u>
FREEZER and WALK-IN	Temperature		Freezer 0°F or below		Walk-in 35-40 °F
Record temperatures, Freezer and Walk-ins	AM		<u>-5</u>		<u>36</u>
Record temperatures, Freezer and Walk-ins	PM		<u>-2.4</u>		<u>36.3</u>
DRY STORAGE	Temperature 45-80 °F		Spice Room		Store Rm
Record temperatures Dry Storage Areas	AM		<u>69</u>		<u>68</u>
Record temperatures, Dry Storage Areas	PM		<u>68</u>		<u>68</u>
Water Temps & Handwash Areas	AM		PM		
	105-120 °F		105-120 °F		
	<u>75</u>		<u>120</u>		

A.P. [Signature]
Signature, Cook Supervisor (AM)

07/05/21
DATE

[Signature]
Signature, Cook Supervisor (PM)

[Signature] 7-5-2021
FOOD SERVICE MANAGER DATE



FOOD SERVICE
UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 7-6-2021

Time: 0400 AM Time: 1730 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft		X			
Workers reported to work, no open sores		X		✓	
no skin infections		X		✓	
no diarrhea		X		✓	
Kitchen is in good general appearance		X		✓	
All kitchen equipment operational & clean		X		✓	
All tools and sharps inventoried		X		✓	
All areas secure, lights out, exits locked				✓	
DISH MACHINE	Temperature		Wash 150+	Rinse 180+	
Temperature according to manufacturer's specifications	Breakfast		156	183	
and chemical agent used in Final Rinse	Lunch		165	180	
	Dinner		160	181	
POT and PAN SINK	Temperature		Wash 110 °F+	Rinse 110 °F+	200 ppm
Final Rinse Temps determined by chemical agent used	Breakfast		115	116	200ppm
	Lunch		115	117	200ppm
	Dinner		114	115	200ppm
FREEZER and WALK-IN	Temperature		Freezer 0°F or below	Walk-in 35-40 °F	Walk-in 2 35-40 °F
Record temperatures, Freezer and Walk-ins	AM		-8.9	37.9	38.2
Record temperatures, Freezer and Walk-ins	PM		-5.2	36.7	39.1
DRY STORAGE	Temperature 45-80 °F		Spice Room	Store Rm	
Record temperatures Dry Storage Areas	AM		68	68	
Record temperatures, Dry Storage Areas	PM		68	68	
Water Temps & Handwash Areas	AM	PM			
	105-120 °F	105-120 °F			
	115	113			

[Signature] 7-6-21
Signature, Cook Supervisor (AM) DATE

[Signature]
Signature, Cook Supervisor (PM)

[Signature] 7-7-2021
FOOD SERVICE MANAGER DATE



FOOD SERVICE
UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 7-7-21

Time: 0300 AM **Time:** 1130 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft		X			
Workers reported to work, no open sores		X		X	
no skin infections		X		X	
no diarrhea		X		X	
Kitchen is in good general appearance		X		X	
All kitchen equipment operational & clean		X		X	
All tools and sharps inventoried		X		X	
All areas secure, lights out, exits locked				X	
DISH MACHINE	Temperature		Wash 150+	Rinse 180+	
Temperature according to manufacturer's specifications	Breakfast		156	184	
and chemical agent used in Final Rinse	Lunch		150	180	
	Dinner		156	185	
POT and PAN SINK	Temperature		Wash 110 °F+	Rinse 110 °F+	200 ppm
Final Rinse Temps determined by chemical agent used	Breakfast		118	118	200ppm
	Lunch		120	122	200ppm
	Dinner		118	115	200ppm
FREEZER and WALK-IN	Temperature		Freezer 0°F or below	Walk-in 35-40 °F	Walk-in 2 35-40 °F
Record temperatures, Freezer and Walk-ins	AM		-9.8	36.2	38.9
Record temperatures, Freezer and Walk-ins	PM		-7.6	38.1	38.2
DRY STORAGE	Temperature 45-80 °F		Spice Room	Store Rm	
Record temperatures Dry Storage Areas	AM		66	66	
Record temperatures, Dry Storage Areas	PM		68	68	
Water Temps & Handwash Areas	AM 105-120 °F	PM 105-120 °F			
	110	111			

Signature, Cook Supervisor (AM)

DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE



FOOD SERVICE
UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 7-8-2021

Time: 6:00 AM

Time: 1:30 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	
Workers reported to work, no open sores		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	
no skin infections		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	
no diarrhea		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	
Kitchen is in good general appearance		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	
All kitchen equipment operational & clean		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	
All tools and sharps inventoried		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	
All areas secure, lights out, exits locked		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	
DISH MACHINE	Temperature		Wash 150+		Rinse 180+
Temperature according to manufacturer's specifications	Breakfast		-62		184
and chemical agent used in Final Rinse	Lunch		150		180
	Dinner		156		185
POT and PAN SINK	Temperature		Wash 110 °F+		Rinse 110 °F+
Final Rinse Temps determined by chemical agent used	Breakfast		113		111
	Lunch		112		115
	Dinner		118		112
FREEZER and WALK-IN	Temperature		Freezer 0°F or below		Walk-in 35-40 °F
Record temperatures, Freezer and Walk-ins	AM		-8.6		37.8
Record temperatures, Freezer and Walk-ins	PM		-7.3		37.4
DRY STORAGE	Temperature 45-80 °F		Spice Room		Store Rm
Record temperatures Dry Storage Areas	AM		67		66
Record temperatures, Dry Storage Areas	PM		68		68
Water Temps & Handwash Areas	AM		PM		
	105-120 °F		105-120 °F		
	110		120		

Signature, Cook Supervisor (AM)

DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE



FOOD SERVICE
UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 7-9-21

Time: 0300 AM

Time: 2:32 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft		X			
Workers reported to work, no open sores		X		✓	
no skin infections		X		✓	
no diarrhea		X		✓	
Kitchen is in good general appearance		X		✓	
All kitchen equipment operational & clean		X		✓	
All tools and sharps inventoried		X		✓	
All areas secure, lights out, exits locked		X		✓	
DISH MACHINE	Temperature				Wash 150+ Rinse 180+
Temperature according to manufacturer's specifications	Breakfast				156 184
and chemical agent used in Final Rinse	Lunch				155 185
	Dinner				158 186
POT and PAN SINK	Temperature				Wash 110 °F+ Rinse 110 °F+ 200 ppm
Final Rinse Temps determined by chemical agent used	Breakfast				113 113 200 ppm
	Lunch				115 118 200 ppm
	Dinner				118 110 200 ppm
FREEZER and WALK-IN	Temperature				Freezer 0°F or below Walk-in 35-40 °F Walk-in 2 35-40 °F
Record temperatures, Freezer and Walk-ins	AM				-8.4 37.2 38.6
Record temperatures, Freezer and Walk-ins	PM				-7.4 37.0 40
DRY STORAGE	Temperature 45-80 °F				Spice Room Store Rm
Record temperatures Dry Storage Areas	AM				66 67
Record temperatures, Dry Storage Areas	PM				64 64
Water Temps & Handwash Areas	AM 105-120 °F	PM 105-120 °F			
	115	105			

Signature, Cook Supervisor (AM)

DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE



FOOD SERVICE
UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 07-10-21

Time: 0300 AM **Time:** 1930 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft		X			
Workers reported to work, no open sores		X		X	
no skin infections		X		X	
no diarrhea		X		X	
Kitchen is in good general appearance		X		X	
All kitchen equipment operational & clean		X		X	
All tools and sharps inventoried		X		X	
All areas secure, lights out, exits locked				X	
DISH MACHINE	Temperature		Wash 150+	Rinse 180+	
Temperature according to manufacturer's specifications	Breakfast		150	180	
and chemical agent used in Final Rinse	Lunch		155	185	
	Dinner		155	185	
POT and PAN SINK	Temperature		Wash 110 °F+	Rinse 110 °F+	200 ppm
Final Rinse Temps determined by chemical agent used	Breakfast		110	112	200 ppm
	Lunch		112	115	200 ppm
	Dinner		112	115	200 ppm
FREEZER and WALK-IN	Temperature		Freezer 0°F or below	Walk-in 35-40 °F	Walk-in 2 35-40 °F
Record temperatures, Freezer and Walk-ins	AM		-7.8	36.5	36.8
Record temperatures, Freezer and Walk-ins	PM		-6.7	38.2	38.4
DRY STORAGE	Temperature 45-80 °F		Spice Room	Store Rm	
Record temperatures Dry Storage Areas	AM		68	68	
Record temperatures, Dry Storage Areas	PM		68	68	
Water Temps & Handwash Areas	AM	PM			
	105-120 °F	105-120 °F			
	110	120			

Signature, Cook Supervisor (AM)

DATE

07-10-21

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

7-12-2021



FOOD SERVICE
UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 07-11-21

Time: 0330 **AM** **Time:** 1200 **PM**

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft		X			
Workers reported to work, no open sores		X		/	
no skin infections		X		/	
no diarrhea		X		/	
Kitchen is in good general appearance		X		/	
All kitchen equipment operational & clean		X		/	
All tools and sharps inventoried		X		/	
All areas secure, lights out, exits locked				/	
DISH MACHINE	Temperature		Wash 150+	Rinse 180+	
Temperature according to manufacturer's specifications	Breakfast		150	180	
and chemical agent used in Final Rinse	Lunch		155	184	
	Dinner		155	185	
POT and PAN SINK	Temperature		Wash 110 °F+	Rinse 110 °F+	200 ppm
Final Rinse Temps determined by chemical agent used	Breakfast		110	111	200ppm
	Lunch		112	115	200ppm
	Dinner		110	115	200ppm
FREEZER and WALK-IN	Temperature		Freezer 0°F or below	Walk-in 35-40 °F	Walk-in 2 35-40 °F
Record temperatures, Freezer and Walk-ins	AM		-10.5	36.5	36.4
Record temperatures, Freezer and Walk-ins	PM		-8.3	38.4	38.3
DRY STORAGE	Temperature 45-80 °F		Spice Room	Store Rm	
Record temperatures Dry Storage Areas	AM		68	68	
Record temperatures, Dry Storage Areas	PM		68	68	
Water Temps & Handwash Areas	AM	PM			
	105-120 °F	105-120 °F			
	110	120			

Signature, Cook Supervisor (AM)

DATE

07-11-21

Signature, Cook Supervisor (PM)

DATE

7-12-2021

FOOD SERVICE MANAGER

GEO Aurora ICE
3130 N. Oakland St

7/12/2021
7:52:38 AM BCU

Temperature
°F

A-1	72.02
A-2	70.90
A-3	69.41
A-4	71.21
B-1	73.01
B-2	74.11
B-3	72.50
B-4	71.21
C-1	70.91
C-2	70.00
C-3	72.91
C-4	69.80
E-1	71.21
E-2	71.91
D-1	73.60
ISOLATION	69.80
PATIENT ROOM	74.61
INTAKE/RECEIVING	72.02



Temperature Log South Building

195 Aurora Detention Center
11901 East 30th Street
Aurora, CO 80010

Date: Monday, July 12, 2021

	Unit	AIR	WATER/sink	Shower #1	Shower #2
4-2-21	South-A	unoccupied			
	South-B	72.8	104.1		
	South-C	73.4	occupied		
	South-D	72.3	occupied		
	South-E	73.1	104.2		
	South-F	unoccupied			
	South-G	73.4	104.2		
	South-L	74.7	104.1		
	South-M	73.8	104.1		
	South-N	74.2	104.2		
	South-X	73.9	occupied		
	South-Y	73.1	occupied		
	South-Z	74.0	104.1		
	South SMU	72.3	105.1		
	South SMU Shower 3				N/A
	MED ISO- Room 1	unoccupied		N/A	N/A
	MED ISO- Room 2	unoccupied		N/A	N/A
	MED ISO- Room 3	unoccupied		N/A	N/A
	MEDICAL	N/A	N/A		

PRINT:

Sam Hanson

SIGN:

Write Legibly

Temperature is taken with a Fluke Mod 52 Digital Thermometer



Monday, July 12, 2021 North Building Temperature Log

195 Aurora Detention Center
3130 Oakland St.
Aurora, CO 80010

Date	Unit	Dayroom	Shower #1	Shower #2	Shower #3	Shower #4	Shower #5	Shower #6	Shower #7
7-12-21	A-1		104.1						
	A-2		104.3						
	A-3		104.1						
	A-4		104.1						
	B-1		104.3						
	B-2		104.3						
	B-3		104.3						
	B-4		104.5						
	C-1		104.5						
	C-2		104.4						
	C-3		104.5						
	C-4		104.5						
	D-1		104.2				N/A	N/A	N/A
	D-2		104.2				N/A	N/A	N/A
	E-1		104.2				N/A	N/A	N/A
	E-2		104.2						
	Phy Therapy	N/A		N/A	N/A	N/A	N/A	N/A	N/A
	Intake	N/A			N/A	N/A	N/A	N/A	N/A

PRINT: Sean Hguson

SIGN: [Signature]

Write Legibly

Medical Showers Temperature Log

Name: _____

Date: _____

ROOM	542	540	538	536	534	523	522	Tub Room
Air:	74.2	74.2	74.1	74.2	74.3	74.0	74.1	74.1
Water:	104.8	104.8	104.8	104.8	104.8	104.8	104.9	104.8

Temperature Taken with a Fluke Mod 52 Digital Thermometer